

## Apple Turkey Burger with Caramelized Onions and Brie

### Ingredients:

- 4 small yellow onions, peeled and sliced into half-moons (or 2 larger yellow onions)
- 1 tablespoon olive oil
- 1 lb lean ground turkey
- 2 granny smith apples, divided
- 1 teaspoon Dijon mustard
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried sage
- Salt and pepper
- 8 slices Brie cheese
- 4 hamburger buns



## **Preparation:**

1. Start by caramelizing the onions, as this step can take up to half an hour. Heat olive oil in a large skillet over medium heat. Add onions, stir to coat with oil, and season with salt and pepper. Spread onions out evenly across the pan and let cook, stirring occasionally, until onions are soft and caramelized, about 25-30 minutes. Don't stir the onions too often so they can brown, but don't leave them alone long enough to burn or stick to the pan. You may need to reduce the heat or add a splash of water to deglaze the pan a few times to prevent onions from burning. Once they're done, set aside in a small bowl. This step can be done ahead of time and onions can be warmed up in the microwave before topping burger.
2. Grate one apple for using in the turkey burger and keep the second apple aside for topping the burger later. Prepare turkey burgers by gently mixing ground turkey, grated apple, Dijon mustard, thyme, sage, and a sprinkle of salt and pepper in a bowl. Form into four patties, being careful not to overwork the mixture.
3. Heat a large skillet over medium-high heat and spray with cooking spray or drizzle with oil. Cook turkey burgers until cooked through (center no longer pink, juices run clear, internal temperature of 165°F), about 5 minutes per side. Add 2 slices of brie cheese to each burger about 2-3 minutes before it's done cooking so the brie can melt slightly.
4. Thinly slice the second apple. Top each bun with a turkey burger (with brie), sliced apples, and caramelized onions.